

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claim 1. (currently amended) A method of preparing food to be cooked under heat or food cooked under heat[[,]] ~~which is capable of decreasing acrylamide contained in the food after the cooking~~ [[,]] ~~wherein the method comprises~~ comprising adding to ~~[[the]]~~ a food an effective amount of at least one water-soluble poly-valent metallic compound selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said at least one water-soluble poly-valent metallic compound being capable of allowing poly-valent metal ions to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

Claim 2. (currently amended) ~~[[The]]~~ A method of preparing food to be cooked under heat or food cooked under heat ~~according to claim 1~~ ~~[[1]]~~, wherein ~~[[the]]~~ comprising adding to a food an effective amount of at least one poly-valent metallic compound which is ~~[[a]] compound~~ capable of allowing poly-valent metal ions selected from the group consisting of ~~Ca~~^{[[2+,]]} ~~Mg~~^{[[2+,]]} ~~Al~~³⁺ ~~[[,]]~~ ~~Fe~~^{[[2+/3+]]}, ~~Cu~~^{[[2+,]]} ~~Zn~~^{[[2+]]} and ~~Ba~~^{[[2+]]} Fe³⁺ to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased, compared with a content of acrylamide contained in the food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

Claim 3. (original) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food contains a cereal flour and/or starch.

Claim 4. (original) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1,

wherein the temperature at which the food is to be cooked or cooked under heat is not lower than 120°C.

Claim 5. (original) The method of preparing food to be cooked under heat or food cooked under heat according to claim 4, wherein the cooking under heat is carried out by frying, stir-frying or roasting.

Claim 6. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is selected from the group consisting of noodles, tempura ~~[[()]]~~ which is a Japanese deep-fried food~~[[()]]~~, a baked confectionery, a fried confectionery, ~~snacks~~ a snack and ~~foods~~ a food having a wrapping sheet of dough made of a cereal flour or starch.

Claim 7. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 6, wherein the baked confectionery is biscuits, the fried

confectionery is Karintou which is a fried dough cake, the ~~snacks~~ snack is potato chips, and the ~~foods~~ food having a wrapping sheet of dough ~~[[are]]~~ is selected from the group consisting of Agegyouza which is a fried dumpling stuffed with minced pork, and Yakigyouza which is a pan-broiled dumpling stuffed with minced pork.

Claim 8. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is to be cooked or cooked ~~[[at]]~~ under conditions of a temperature and for a period of time which permit the amount of acrylamide to be increased after the cooking under heat, compared with ~~[[the]]~~ an amount of acrylamide contained in the food before the cooking under heat, in the case where the food to which the water-soluble poly-valent metallic compound is not added, is cooked under heat.

Claim 9. (original) The method of preparing food to be cooked under heat according to claim 1, wherein the method does

not comprise final cooking of the food under heat for serving to eat to which the poly-valent metallic compound is added, thereby to prepare semi-cooked food.

Claim 10. (original) The method of preparing food cooked under heat according to claim 1, wherein the method further comprises cooking the food under heat to which the poly-valent metallic compound is added, thereby to prepare the food cooked under heat.

Claim 11. (currently amended) Food A food before cooking under heat, which is prepared by the method according to claim 1, and which is capable of ~~lowering~~ having a lower acrylamide content contained in the food after the cooking under heat, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

Claim 12. (currently amended) Food A food cooked under heat, which is prepared by the method according to claim 1, in which acrylamide ~~was~~ is lowered, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

Claim 13. (new) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is a noodle or a food that is prepared by cooking a potato under heat.

Claim 14. (new) The method of preparing food to be cooked under heat or food cooked under heat according to claim 2, wherein the food is a noodle or a food that is prepared by cooking a potato under heat.

Claim 15. (new) A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to a food an effective amount of at least one

water-soluble poly-valent metallic compound that is selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said at least water-soluble poly-valent metallic compound being capable of allowing poly-valent metal ions to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased.

Claim 16. (new) A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to a food an effective amount of at least one water-soluble poly-valent metallic compound which is capable of allowing poly-valent metal ions selected from the group consisting of Al^{3+} and Fe^{3+} to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased.

Claim 17. (new) The method of preparing food to be cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is calcium chloride.

Claim 18. (new) The method of preparing food cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is magnesium chloride.

Claim 19. (new) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is calcium oxide.

Claim 20. (new) The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 16, wherein said at least one water-soluble poly-valent metallic compound is in an amount of 0.01 to 5% by weight based on the amount of the food.